

**Amendments to the Specification:**

Please add the following heading and three new paragraphs after paragraph [0024] and before the section heading:

**BRIEF DESCRIPTION OF THE DRAWINGS**

[0024.1] These and other advantages and features of this invention will be apparent from the following, especially when considered with the accompanying drawings, in which:

[0024.2] FIG. 1 shows the layers of a susceptor material.

[0024.3] FIGS. 2a-2p show various package elements formed from a susceptor material.

Please add the following six new paragraphs after paragraph [0056]:

[0056.1] A typical conventional susceptor material or microwave cooking vessel is shown in Fig. 1. As shown in Fig. 1, the susceptor generally comprises a base or substrate layer 10 such as made from plastic, cellophane, kraft paper, or SBS paper board; an adhesive layer 20; a metallized susceptor layer 30; a protective coating layer 40 of a plastic (such as polyester) or other heat stable material; and an optional heat seal layer (not shown). The food load F is placed next to or contacting with the protective coating layer 40.

[0056.2] Exemplary embodiments of cooking vessels having the susceptor structure are shown in Figures 2a-2p. Figs 2a shows the susceptor material formed into a disk. Fig. 2b shows the susceptor material formed into a tube. Fig. 2c shows the susceptor material formed into a flow-wrap pouch. Fig. 2d shows the susceptor material formed into a pre-formed plate or tray. Fig. 2e shows the susceptor material formed into a pre-formed tray that is reversed to provide an elevated cooking platform. Fig. 2f shows the susceptor material formed into a tray that is provided with "click-lock/sprinter" type corners that enable the tray

to be assembled into an elevated cooking platform. Fig. 2g shows the susceptor material formed into a pre-formed erected tray, where the tray forms an elevated cooking platform having open ends.

**[0056.3]** Figs. 2h-j show the susceptor material formed into sleeves, where the sleeve has open ends or flaps to partially close the ends and having a gusseted side wall or other design mechanism to provide a compression tension to draw the upper and lower surfaces toward each other. The sleeve can also have one or more vent holes 110, as shown in Figs. 2h and 2j. Fig. 2i shows a design with double layer back layers that provide increased heat and absorbency to the base of the heating sleeve.

**[0056.4]** Fig. 2k shows the susceptor material as a pad that is patch-laminated into the bottom or other inner surface layers of the folding carton. Alternatively, a microwave absorbent pad may be positioned in the base of the carton where the absorbent qualities require a very thick absorbent layer 50 that may otherwise be unsuitable for flexible reel patch lamination processing.

**[0056.5]** Fig. 2l shows the susceptor material as a pad or disk that is patch-laminated into the bottom or underside of a carton lid, on other inner surfaces. Fig. 2m shows the susceptor material as a pad or base where the food load is positioned on the pad as a support for the product within a flexible outer pouch made on a "flow-wrap" machine. The end-user would, for example, use this microwave susceptor base to re-heat the food.

**[0056.6]** Fig. 2n shows the susceptor material formed as a uniformly angled side wall tray. Fig. 2o shows the susceptor material formed into a preformed rectangular tray. Fig. 2p shows the susceptor material formed into a bag that can be closed at the top.